

AMENDMENTS TO THE CLAIMS:

Please replace the claims with the claims provided in the listing below wherein status, amendments, additions and cancellations are indicated.

1-12. (Cancelled)

13. (Currently amended) A [[The]] method for producing a pre-dough concentrate, comprising: according to claims 1 or 2, wherein blending at least one thermally modified ground product, yeast and water is blended to form a thick-liquid to solid paste or a suspension; and cooling said thick-liquid to solid paste or said suspension to a temperature of about 0°C to 4°C within 72 hours.

14. (Previously presented) The method for producing a pre-dough concentrate according to claim 13, wherein the yeast comprises a yeast from the following group or mixtures thereof: directly added compressed yeast, milk and yeast blend or wild cultivated yeast which is inoculated naturally from the ambient air.

15. (Currently amended) The method according to claim 13 or 14, wherein the main fermentation is carried out in the anaerobic region at temperatures of 4 to 8° C, preferably at around 6° C.

16. (Currently amended) The method according to claim [[12]] 13, wherein the main fermentation is severely inhibited by cooling to 0°C to 4°C; preferably to 2°C.

17. (Currently amended) The method according to claim 13, wherein after blending, it is allowable to heat the pre-dough concentrate is heated to 25°C up to a maximum of 32°C, and within 72 hours said pre-dough concentrate is cooled to a paste temperature of about 0°C to 4°C, preferably 2°C.

18. (Currently amended) The method for producing a pre-dough concentrate according to claim 13, 14, 16 or 17, wherein at least one thermally modified ground product, yeast and water is blended to a thick-liquid to solid paste and fermented in a solid state fermentation.

19. (Cancelled)

20. (Currently amended) A method for producing baked goods, preferably bread, wherein a pre-dough concentrate produced according to claims 1 or 2 claim 13 or 29 is blended with flour, water and cooking salt to form a final dough and is processed in direct dough guidance accordance with predetermined direct dough preparation recommendations.

21. (Currently amended) The method according to claim [[19]] 20, wherein a fraction of 1.5 to 5 wt.% of pre-dough concentrate produced according to ~~claims 1 or 2~~ claim 13 or 29 is processed to form a final dough using wheat flour.

22. (New) The method of claim 20, characterized in that the gluten of the formally modified ground products is at least 60% denatured.

23. (New) The method of claim 21, characterized in that the thermally modified ground products account for 6 to 50 wt.%.

24. (New) The method of claim 23, wherein the thermally modified ground products account for 22 to 39 wt.% of the pre-dough concentrate

25. (New) The method of claim 15, wherein the main fermentation is carried out at around 6°C

26. (New) The method of claim 16, wherein the main fermentation is severely inhibited by cooling to 2°C

27. (New) The method of claim 17, wherein within 72 hours said pre-dough concentrate is cooled to a paste temperature of about 2°C

28. (New) The method of claim 20, wherein said baked goods include bread.

29. (New) The method of claim 13, wherein gluten of the thermally modified ground products is at least 60% denatured.